



DELIRIUM

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Newsletter
January 2016



Wishing you a happy, loving and successful 2016!

Yet again, we are at the beginning of a new year, 2016! A year during which we will continue to invest in the brewery, amongst other with a new barrel line. This year we will also have a lot of attention for the environment, the personnel and neighbours of the brewery. And we will continue to support social initiatives and good causes. ...

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Three brewers working together for the Habbekrats Red Nose-action

On Saturday 28 November 2015, 3 breweries - Duvel Moortgat, Huyghe en Palm – joined forces for a very successful and unique action in Antwerp: the Habbekrats Red Nose action. Employees of all breweries went selling red noses in the city center or sold beer in the bar. And all breweries worked together to ...

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New barrel line

In 2016 a new barrel line will be introduced, which will be fully managed by a robot. The new line will have a capacity of 240 barrels per hour and will be able to operate very flexible. The new installation consist of 3 lines, each with a capacity of 80 barrels per hour, and will be installed in the recently built new warehouse of 2,500 m2. Another step forward in this hypermodern age.

Saturday 16 January 2016: Beer & Women-day

After a very successful third edition, brewery Huyghe is organising a new international Beer & Women-day on Saturday 16 January 2016. This year again, women from all over the world can help brewing this fantastic limited edition beer (only 450 HL Deliria will be brewed). Given the high demand from ...

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Support the Penning family!

End of December 2015 the house of the Penning family completely burned down.

Alain managed to save his wife and 7 children, but got badly injured by inhaling smoke, which burned his lungs partially. After a period of induced coma, Alain has

recovered consciousness again, but it will take a long time before he is fully recovered. Brewery Huyghe immediately put the villa next to the brewery at Alain's disposal and very soon support from within the community, the brewery, friends and family grew.

Nevertheless, the Penning family can use all the help they can get. Friends of the family opened a bank account for them and welcome all gifts, small and large. We thank you in advance for your support.

"Familie Penning"

KBC bank

IBAN BE 93 7390 1329 5667

BIC KREDBEBB



Becoming the greenest brewery

Thanks to the many sustainable investments, we managed to reduce our consumption per hectolitre beer even more: CO2 decreased by 2% (5.65kg per HL), steam by 0.65% (129 megawatt per HL), electricity by 1.35% (18.28 kWh) ...

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Habbekrats Wetteren gets a new home, thanks to brewery Huyghe

Last year in September, the Habbekrats Wetteren organisation was informed that



they would have to leave the house they were working in, because it would be sold. Brewery Huyghe immediately moved to action and bought an old warehouse in the Koophandelsstraat in Wetteren, which Habbekrats Wetteren can use for free to continue to help the 60 children who have found shelter at the organisation. After some renovation works, the house will be inaugurated in a couple of months' time.



Sheltered workplace Rijhove De Merel gets a new location in the brewery

In March 2015 the brewery integrated the 15 employees of Rijhove in the brewery premises. However, very soon the 450 m² above the loading quays turned out to be too small. During the last months of the year sometimes 25 people were working there, which was far from ideal. In the new warehouse a separate floor of 2000 m² is now foreseen for the Rijhove employees. New lockers, cloakrooms, dining area, bathrooms and offices are being installed to welcome the employees. The stock of materials was moved between Christmas and New Year and by the end of January everything should be in place and operational in the new location.

Microbrewery of 10 HL in Averbode

If everything continues according to plan, the various Averbode partners (beer, bread, cheese, ginger bread) will officially open the experience centre in the Averbode abbey after Easter. Next to a cheese maturation room and a bakery there will also be a local brewing unit.

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New awards for Averbode

During the European Beer Star competition, taking place this year for the 12th time, Averbode Abbey beer won a bronze medal in the category Belgian-Style Saison. Earlier this year Averbode Abbey beer also won bronze ...

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Did you know that ...

- Simon Van der Eecken joined us as promoter Food? He will have the same tasks as Loic Huyghebaert.
- The number of fans on social media continues to grow. On Twitter we are close to 10,000 followers and on Facebook we have nearly 43,000 friends. The next year many interesting activities are planned, which undoubtedly will further increase the number of fans on our social media platforms



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